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Date of Application, 3rd Aug., 1888
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RECORDED

PROVISIONAL SPECIFICATION.

Improvements in Bread Fermentation.

We, ALLISON BELL LENNOX of 11 Queen Victoria Street in the City of London, Engineer, THOMAS FIELD of 110 Petherton Road, Highbury New Park in the County of Middlesex, Baker & WILLIAM BROWN of 11 Queen Victoria Street in the City of London, Merchant, do hereby declare the nature of this invention to be as follows :—

Our invention is an improved method of producing a ferment & sponge in the process of making bread, biscuits, buns, rusks and other bread productions.

In the ordinary process of bread fermentation potatoes or "fruit" is used as a food for the yeast to enable it to promote fermentation. This use of potatoes or "fruit" as a yeast food is open to serious objections. Sometimes the quality used is objectionable and apart from this it frequently happens that the object of fermentation *vizt.* the rendering of the dough porous, is more or less imperfectly attained, owing to an insufficiency of Carbonic acid gas being generated in the ferment.

In our process we use as a yeast food a special form of Malt Sugar or Fermentol—a sugar produced by the saccharifying action of the diastase of malt on starch—whereby we are enabled to use a smaller quantity of potatoes than is required in the ordinary process & in many cases we may dispense with them altogether. We are also enabled to accomplish fermentation with a proportionately less quantity of yeast than is required by the ordinary method & with practically certain & reliable success.

The effect of the application of our invention is the generation of carbonic acid gas, in large quantities, in the ferment & sponge, causing the dough made therefrom to be of a thoroughly porous character which when baked or fired produces bread or bread productions of a light & digestible quality, that keep fresh & fit for use for a much longer time than if made in the ordinary way.

Dated this Third day of August 1888.

WM. BROWN,
Agent for the Applicants.

COMPLETE SPECIFICATION.

Improvements in Bread Fermentation.

We ALLISON BELL LENNOX of 11 Queen Victoria Street in the City of London, Engineer, THOMAS FIELD of 110 Petherton Road, Highbury New Park, in the County of Middlesex Baker, and WILLIAM BROWN of 11 Queen Victoria Street in the City of London, Merchant, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

Our invention is an improved method of producing fermention in the process of making bread, biscuits, buns, rusks, and other bread productions.

In our process we use as a yeast food a special form of Malt Sugar or Fermentol whereby we are enabled to use a smaller quantity of potatoes than is required in the ordinary process and in many cases we may dispense with them altogether. We are also able to accomplish fermentation with a proportionately less quantity of yeast than is required by the ordinary method and with practically certain and reliable success.

To treat one sack of flour producing six bushels of bread we may either use a ferment or not as the practice may be according to the kind and quality of bread wanted. When a ferment is used we proceed as follows :—

We put the ferment in the tub as usual but using about half the quantity of potatoes

and about three fourths the quantity of yeast ordinarily used, and sometimes even less than these reduced proportions will be found sufficient.

When "stirring" the sponge in the trough we mix with the ferment and water required one quart of Fermentol, & stir the mixture thoroughly into the flour.

The sponge being ready, the dough is to be made in the ordinary way, the quantity of water and salt, and the time allowed being the same as in the ordinary process of baking.

When a "ferment" is not used we proceed as follows :—

When "stirring" the sponge in the trough we mix with the yeast and water required one quart of fermentol continuing the process as already described where a "ferment" is used.

The effect of the application of our invention is the generation of Carbonic Acid Gas in large quantities in the ferment and sponge or as the case may be causing the dough made therefrom to be of a thoroughly porous character which when baked or fired produces bread or bread productions of a light and digestible quality that keep fresh and fit for use for a much longer time than if made in the ordinary way.

We do not limit ourselves to the proportions stated nor do we limit ourselves to the use of Fermentol in the sponge stage of manufacture, only as the basis of our claim is the use of Fermentol in conjunction with or in place of some or any of the ordinary ingredients used in the manufacture of bread and with especial relation to the process of fermentation.

Dated this Third day of May 1889.

WM. BROWN,
Agent for the Applicants.

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